

Origin coffee

cafetiere of French press	7
espresso	4.5
double espresso	5.5
macchiato	5
double macchiato	6
americano	5
cappuccino	6
latte	6
flat white	6

turmeric latte	7
Uji ceremonial matcha latte	12

milk from The Estate Dairy.
alternatively oat, soy,
coconut or almond available.

Filtered water (unlimited)

still or sparkling	3.5 pp
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Juices

orange	7
apple	7
pink grapefruit	7
pineapple	7.5
tomato	7

cherry blossom drinking vinegar	7
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field of greens – apple, cucumber, pear, avocado, rocket 8.5

rise & shine – apple, carrot, ginger, turmeric, lemon 8.5

Early risers

Garibaldi	12	maison bellini	15
bloody mary	15	virgin mary	10
kir Royal	20	Champagne Philipponnat Royale Réserve Brut	20

Postcard teas

english breakfast	7
darjeeling	7
earl grey	7
green oolong	7
rooibos	7
peppermint	7
camomile	7
jasmine	7
lapsang souchong	7

Boissons chaudes

chocolat chaud maison	7
fresh ginger	6
fresh mint	6

Immune boosting shots

ginger	6
turmeric	6
pomegranate	6

MAISON FRANÇOIS



BREAKFAST

Baked & bread

toasted sourdough / seeded wholemeal / rye (v)	5
croissant (v)	5.5
pain au chocolat (v)	6
pain Suisse (v)	6

Grains, Fruits & Pancakes

rolled quinoa porridge, poached fruit, almond butter (v)	10
maison granola, berries, Greek or coconut yoghurt (v)	11
coconut chia, blueberry compote, mixed seeds (v)	12
buttermilk pancakes, berries, lemon crème fraîche, pistachios, honey (v)	18
bowl of berries (v)	10
pink grapefruit (v)	10
maison françois fruit plate (v)	10

Breakfast sandwiches

jambon blanc, fried egg, potato rösti, gruyère, spiced ketchup	15.5
bacon or sausage (add egg / potato rösti 3/3)	11

Sides

avocado (v)	7	breakfast sausages	6
avocado, chilli, herb oil (v)	8	ham	5.5
mushrooms, pistou (v)	6	boudin noir	6
potato rosti (v)	6	eggs	6
smoked salmon	11	tomatoes (v)	4.5
crisp bacon	6	caviar 15g/30g	50/100
baked beans (v)	5		

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wifi: Maison Francois Guest
password: maison2020

Eggs

poached, fried, scrambled, boiled, with toasted sourdough (v)	12
eggs florentine (v)	13/22
eggs royale <i>supplément caviar (15g/30g) - 50/100</i>	14/24
eggs benedict	14/24
smoked salmon and scrambled eggs <i>supplément caviar (15g/30g) - 50/100</i>	22
omelette (add cheese / ham 2/5)	12
vegetable omelette - spinach, tomato, mushroom (v)	16
omelette, smoked salmon, avocado	24
caviar and scrambled eggs	50

Breakfast plates

poached eggs, corn fritter, avocado, chilli, dukkah, herb salad (v)	18.5
grilled kipper, tomatoes, sauce verte	19
mushrooms on toast with pistou (v)	14
spiced avocado & tomatoes on toast (v)	16.5
maison françois full English	25

Executive Chef Partner: Matthew Ryle

Executive Pastry Chef: Jérémy Prakhin

Please inform your server if you have any allergies or special dietary needs.
A discretionary service charge of 15% will be added to your bill.